



STARTERS

SCALLOP TARTARE 225 SEK

Ginger mayonnaise, apple juice, dill oil, fried Jerusalem artichoke, pickled cucumber & shaved apples

ALMOND POTATOES & BLEAK ROE 295 SEK

Potato cake, Västerbotten cheese, bleak roe from Kalix, crème fraîche, red onions, chives, dill & lemon

BEEF TARTARE 195 SEK

Baked celery, tarragon emulsion, lemon, buckwheat & crumbled Svecia cheese from Falbygden

BURRATA 175 SEK

Swedish tomatoes, pesto & breadsticks

OYSTER 45 SEK/EACH

Mignonette, Tabasco & lemon wedge

TO START WITH
GLASS OF CHAMPAGNE & OYSTER 200 SEK

PLAT DU JOUR
DAILY SPECIAL!

MAIN COURSE

BAKED CHAR 355 SEK

Sautéed summer cabbage, radish, cucumber, chives, citronette, dill, trout roe, white wine sauce with whey butter & summer potatoes

BABY CARROTS 265 SEK

Butter fried carrots, brown butter, thyme- & marjoram emulsion, Havgus 12, beluga lentils & watercress

WIENER SCHNITZEL 305 SEK

Veal loin, red wine jus, browned anchovies - lemon & thyme butter, capers, lemon, salad & fries
Plant based option with celeriac - 255 SEK

TENDERLOIN 425 SEK

Garlic, thyme, tomato salad, béarnaise sauce & summer potatoes

MOULES FRITES 315 SEK

Blue mussels, grilled lemon, dill, roasted garlic-lemon mayonnaise, shallots, chives & fries

CHEESEBURGER 245 SEK

Chuck & brisket, Vaddö cheddar, dill pickles, parsley, onion mayonnaise & fries

DESSERTS

PISTACHIO BRIOCHE 135 SEK

Strawberry sorbet, cream cheese- & white chocolate mousse, hibiscus, vanilla & lemon verbena

CRÈME BRÛLÉE 110 SEK

Classic with vanilla

BAKED CHEESECAKE 125 SEK

Tarragon ice cream, roasted white chocolate, blueberries & honey cress

CHOCOLATE TRUFFLES 40 SEK/EACH

Tonight's flavors

CHEF'S CHOICE

BURRATA

Swedish tomatoes, pesto & breadsticks

TENDERLOIN

Garlic, thyme, tomato salad, béarnaise sauce & summer potatoes

CRÈME BRÛLÉE

Classic with vanilla

*Set menu 695 sek/pp
Served to everyone at the table*

We value quality and sustainability in everything we serve. Our meat comes from carefully selected suppliers that comply with our policies on animal welfare and production methods. Do you have specific questions about the origin of a particular dish?
Feel free to ask our staff - we will be happy to tell you more! Please let us know even if you have any allergies.